

King prawn and butternut laksa

Total time **100 mins** 25 mins preparation time 75 mins cooking time

Nutritional facts (per portion):
2458 kJ / 587 kcal

Fat: **5.6 g**

INGREDIENTS

4 portion(s)

1	butternut squash, peeled and cubed
4 tbsp	Kikkoman Naturally Brewed Soy Sauce
1	thumb sized piece ginger
1	red chilli, deseeded
3	cloves garlic
1	onion, roughly chopped
1 tbsp	brown sugar
1	tin coconut milk
1	pint vegetable stock
400 g	vermicelli rice noodles
400 g	raw king prawns, shelled
100 g	bean sprouts
	juice 1 lime
3 tbsp	fresh coriander
30 g	peanuts

PREPARATION

Step 1

Place the butternut cubes onto a baking tray, drizzle with 1 tbs Kikkoman Soy Sauce, oil and roast in a pre heated oven set at 180c for around 1 hour.

Step 2

Place the ginger, chilli, garlic, onion and sugar into a small blender and blitz to make a paste. Fry the paste in some vegetable oil for 2-3 mins over a medium heat. Add the coconut milk and stock and bring to the boil, reduce the heat to a simmer.

Step 3

Meanwhile cook the noodles by placing them in boiling water along with 1 tbsp. Kikkoman soy sauce, turn off the heat and leave to stand for 5 mins, drain and divide between 4 bowls.

Step 4

Add the prawns to the liquor, along with the butternut squash, and cook the prawns until they turn pink, this should take around 3 mins. Then add the bean sprouts and season with 2 tbsp. soy sauce and lime juice to taste. Ladle on top of the noodles then garnish with fresh coriander and peanuts. Serve with a lime wedge.